

# 1974 AACC Award Nominations Invited

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## ALSBERG-SCHOCH MEMORIAL LECTURESHIP

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The William F. Geddes Memorial Award was created in 1961 in memory of Dr. William F. Geddes (1896-1961), who served the Association as President, Vice President, Editor-in-Chief, and as an influential member and committeeman. Its purpose is to honor individuals whose zeal and active interest in their profession and the AACC have contributed significantly to its work and progress, thereby increasing the usefulness of the organization to its members, and further enhancing its reputation in the fields of pure and applied science. Outstanding leadership, dedication to the goals of the Association, ready acceptance of responsibility within the organization, diligence, and total selflessness are the traits attributed to each year's Geddes Award winner.

The award consists of an engraved plaque. It has been presented 13 times since its establishment; posthumously to Geddes himself in 1961; C. L. Brooke, 1962; D. B. Pratt, Jr., 1963; K. L. Harris, 1964; J. M. Doty, 1965; F. R. Schwain, 1966; J. A. Johnson, 1967; P. E. Ramstad, 1968; E. A. Christensen, 1969; Welker G. Bechtel, 1970; D. G. McPherson, 1971; F. E. Horan, 1972; and G. W. Schiller, 1973.

Deadline for nominations is April 15, 1974. Submissions should include the candidate's name and affiliation, along with as much supporting evidence as necessary. Address them to Awards and Recognitions, c/o Raymond J. Tarleton, American Association of Cereal Chemists, 3340 Pilot Knob Road, St. Paul, Minnesota 55121.

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